



EXECUTIVE CHEF ~ CHRIS SMYTHE

'Using the finest local and regional ingredients'

## *Winter Feature Dinner Menu*

### **Choice of Appetizer:**

[Noble Kitchen's Soup of the Day](#)

Seasonally inspired creation from our kitchen

 [‘Good Leaf’ Crisp Lettuce Greens](#)

Radicchio, roasted butternut squash, fried shallots, spiced clove & Bartlett pear vinaigrette

 [‘Mushrooms & Toast’](#)

Caramelized West Coast mushrooms, roasted garlic, truffle oil, aged pecorino, rosemary focaccia, radish cress

### **Choice of Entrée:**

[Grilled Ontario Striploin \(8oz\)](#)

Lyonnais potato, heirloom carrots, Gorgonzola cheese slather

 [Pan Seared Atlantic Salmon](#)

Oyster mushrooms, sunchokes, scallions, broccolini, cream

 [Chili Spiced Root Vegetable Cassoulet](#)

Romano beans, Beluga lentils, adobo, artichokes, chives, micro arugula

### **Dessert:**

[Chef's Selection of Daily Dessert](#)

**\$25 surcharge to upgrade to full à la carte menu. Charcuterie not included.**

**Gratuuity is not included. Beverages are not included.**

**Available at Noble Restaurant  
Reservations are recommended**



## Winter Feature Dinner Menu

Executive Chef Mark Longster

Restaurant Chef Andy Lukasik

'Using the finest local and regional ingredients'

**Your Choice of First and Main Course**

### First Course

#### SOUP DU JOUR

Composed Daily Using Only the Freshest Ingredients

#### CANNERY CAESAR

Sourdough Croutons, Double Smoked Bacon Lardons,  
Anchovy Buttermilk Dressing, Shaved Parmesan

#### MIXED GREEN SALAD (v)

Raspberry Dijon Vinaigrette, Pecans, Feta, Dried Cherries, Mandarin Oranges

#### HARVEST WEDGE SALAD (v)

Stilton Bleu Dressing, Dried Cranberries, Candied Walnuts Pickled Red Onion

### Main Course

#### MARRAKESH SALMON

Quinoa Pilaf, Sultana Raisins, Dried Apricots, Honey Marrakesh, Pistachio Crust

#### CHICKEN SUPREME

Artichoke, Spinach and Cream Cheese Stuffed, Sundried Tomato Pesto Mash,  
Caper Lemon Butter

#### MUSHROOM RISOTTO (v)

Five Blend Mushroom, Winter Truffle Paste, Roasted Pepper, Tarragon Pesto, Cured Lemon,  
SHAVED PARMESAN

#### BRAISED SHORT RIB

Garlic & Chive Mashed Potato, Steamed Asparagus, Béarnaise Sauce

### Dessert

#### Chef's Choice

(v) = VEGETARIAN

Price is subject to taxes and gratuities. \$25 Surcharge to the Full a la Carte Menu



# Winter Feature Menu 2023

## APPETIZER

**Creamy Jerusalem artichoke & spinach Puree**

*Focaccia crouton, paprika scented oil*

**Tiara Garden Greens**

*Mixed Greens, Goat Cheese, Pickled Beets, Cucumber, Smoked pumpkin seeds,  
Butternut squash fluid gel, Balsamic Pomegranate*

**Pork Belly**

*Maple Glazed Pork Belly, Pistou, Pickled Fennel, Corn Puree*

## MAIN COURSE

**Braised Beef Brisket**

*Roasted garlic pomme puree, sour cherry jus*

**Pan seared Rainbow Trout**

*Fingerling potatoes, Yuzu Gastrique*

**Pan seared 6oz Capon**

*Roasted Cherry tomato risotto, Burnt Honey jus*

**Forrest Mushroom Gnocchi**

*Roasted garlic, Shallots, blue cheese crème*

## Indulges

*Sautéed Vegetables with Smoked Maldon Salt 12*

*Sautéed Forrest Mushroom 12*

*Sautéed Brussel Sprouts with Miso Glaze 12*

*4oz Garlic Black Tiger Shrimp 16*

*Lobster Tail Half 20 / Full 32*

## DESSERT

**Chef's Seasonal Creation**

*Selected by our Pastry Chef*